



*Tea Ring — see recipe on this page.*

### SPOON CORN BREAD

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|----------------------|-------------------------|
| 2 cups water         | 1 tablespoon shortening |
| 1 cup white cornmeal | 1 teaspoon salt         |
| 1 cup milk           | 2 eggs                  |

Mix the water and cornmeal and bring slowly to the boiling point. Cook five minutes. Add the milk, shortening, salt, and well beaten eggs. Beat thoroughly and bake in a well-greased pan or casserole for 25 minutes at 400° F. Serve from the same dish with a spoon.

### TEA RING

(4 10-inch rings)

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|------------------------------|---------------------------------------|
| 2 cups milk, scalded         | 3 eggs, well beaten                   |
| 6 tablespoons butter         | 1 cup Natural American Cheese, grated |
| ½ cup sugar                  | ¼ cup butter, melted                  |
| 2 teaspoons salt             | 1 cup brown sugar                     |
| 2 cakes compressed yeast     | 1 cup raisins                         |
| 7 cups flour (approximately) |                                       |

Add butter, sugar, and salt to hot milk. Let cool. Add crumbled yeast, let stand 3 minutes. Add 3 cups flour. Beat thoroughly. Add eggs, cheese and remainder of flour, or enough to make a soft dough. Knead lightly. Let rise until doubled in bulk. Roll out in oblong form ¼ inch thick. Brush with melted butter. Sprinkle with brown sugar and raisins. Roll up lengthwise, cut into quarters and form each quarter into a circle on a buttered baking sheet. With scissors cut ¾-inch slices almost through the roll. Turn each slice partly on its side. Let rise until light. Bake in a hot oven (400° to 425° F.) 25 to 30 minutes.